FilmL.A., Inc.
6255 W Sunset Blvd, 12th Floor
Hollywood, CA 90028
t: (213)977-8600 - f: (213)977-8601
www.filmla.com

Summary Information

Permit No: S00147424 **Type of Permit:** STILL **Release Date:** 01/23/2019

Production Company CBS CORPORATION

Insured Company Name CBS CORPORATION
Contact Phone No. 1 323-956-2200
Contact Phone No. 2
Fax
Address 4024 RADFORD AVE
STUDIO CITY, California 91608

Production Title STRANGE ANGEL #201

Type of Production Still Photo

Producer TBD TBD

Director TBD TBD

1st AD TBD TBD

Production Manager TBD TBD

FilmL.A. Coordinator Cody Penwell

Location Manager Robert Paulson
Primary Phone Mobile - 310-383-3273
Secondary Phone

Location Assistant Eva Schroeder
Primary Phone Mobile - 323-854-7805
Secondary Phone

Fees

Notification Charge	$170.00
FILMLA NON-REFUNDABLE STILL APPLICATION FEE	$65.00
CITY OF VERNON PERMIT REVIEW FEE	$214.00
CITY OF VERNON PRIVATE PROPERTY USE FEE	$150.00
CITY OF VERNON STREET USE FEE	$650.00
CITY OF VERNON HEALTH INSPECTION SERVICE FEE	$150.00
CITY OF VERNON ENCROACHMENT INSPECTOR	$150.00

Total Permit Fee $1,549.00

Number of Locations 1

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Summary Information — Location

Permit Number	S00147424	**Location Manager**	Robert Paulson
Production Company	CBS CORPORATION	Primary Phone	Mobile - 310-383-3273
Insured Company	CBS CORPORATION	Secondary Phone	
Production Title	STRANGE ANGEL #201		

Location Address 2231 E 49th St, Vernon, CA, 90058

Location Type Warehouse

Film Dates 1/24/2019 - 1/24/2019 07:00 - 17:00 1 day

Open or Closed to the Public Closed

Generic Conditions

*Certain service and personnel fees required by jurisdictional agencies are not collected by FilmL.A. Any such fees must be paid directly to the appropriate agency, and a separate invoice will be provided to the permittee.
Community Survey Required
Equipment staging and vehicles may park on one side of the street only.
Must comply with attached conditions
Must Maintain 5' Clearance on Sidewalks/Walkways
Must maintain local/emergency access
No cast or crew parking on area streets
No interference with merchant activity.
No interference with vehicular or pedestrian traffic
Number of uniformed officers listed on the permit is a minimum requirement. Permittee remains responsible for deploying a sufficient number of uniformed officers to provide traffic and crowd control to ensure the safety of the film crew and the public.
Traffic control must be done in accordance w/MUTCD
Traffic Officers Required

Please see attached documents

S00147424-Health_Form.pdf
S00147424-Agent_Letter.pdf
CityofVernon_PoliceRates_12-02-23.pdf

Equipment on Location

Type	Quantity
Vans	1

Personnel on Location

Type	Quantity
Cast	2
Crew	8
Vernon Police Officer	2

Filming Activities Exterior models against scenery; Interior models against scenery; Intermittent pedestrian control; Intermittent traffic control - 2 minutes standard; 20' scissor lift on sidewalk ; still photos for a backing ;

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Production Title	STRANGE ANGEL #201		

Jurisdiction **Political:** City of Vernon **Police:** Vernon Police Depatment **Fire:** Vernon Fire Department

Approvals

VERNON BUILDING/COMMUNITY SERVICES	Daniel Wall
VERNON FIRE DEPARTMENT	Bill Wilson
VERNON HEALTH DEPARTMENT	Freddie Agyin
VERNON POLICE DEPARTMENT	Alexy Escobedo

Parking

Base Camp
Location Type : Filming Location

Crew Parking
Location Type : Filming Location

Posting "No Parking" signs B/S E 49TH ST, 2100 E 49TH ST - 2320 E 49TH ST

Approximate Footage County Parking **Log Number**

Date(s) 1/24/2019 to 1/24/2019 **Time(s)** 13:00 to 17:00

NO PERMIT

"Item A"

CITY OF VERNON HEALTH DEPARTMENT-Checklist (please answer all questions)

Note: *SHADED AREAS FOR OFFICIAL USE ONLY!*

Minimum Restroom/Toilet Facilities: ☐ Approved ☐ Not Approved

Number of Males Working: 5 Number of Females Working: 2

# of Men's Toilets available: 2 # of Women's Toilets available: 2

# of Men's Lavatory sinks available: 2 # of Women's Lavatory sinks available: 2

Hazardous Materials/Hazardous Waste Permit ☐ Approved ☐ Not Approved

Will hazardous materials be used on set? ☐ Yes ☒ No
(Flammable Liquids, Compressed Gases, etc.; in excess of 5 gallons/20cubic feet)

Do you have a hazardous materials permit? ☐ Yes ☒ No

If yes, with which County/City: _____

Permit Expiration Date: _____

Food and Catering Permits ☐ Approved ☐ Not Approved

Name of Food/Catering Service: NO CATERING

Contact name: _____

Address: _____

Telephone: _____

Does Service have any current Health Permits? ☐ Yes ☐ No

If yes, with which County/City? _____

Permit Expiration Date: _____

Last Inspection Date: _____

Food Handler's Training/Certification: ☐ Yes ☐ No

Craft Services/Contact: _____

NOT A PERMIT

"Item B"

City of Vernon Health Department - INFORMATION SHEET

Minimum Toilet Requirements: Restrooms shall have wall mounted dispensers with toilet paper, soap and towels. Flushing toilets and running water are required!

-Separate restrooms for men and women

-1 toilet and 1 lavatory for first 10 employees of each sex

-Add 1 lavatory for every 10 additional employees of each sex

-Add 1 toilet for the next 15 employees of each sex

-Add 1 toilet for every 25 additional employees of each sex

If facility **does not** have adequate restrooms available, portable trailers with flushing toilets and running water shall be provided.

Hazardous Materials/Wastes Permitting: The use of hazardous materials and/or generation of hazardous wastes, greater than five liquid gallons, may require a permit. Documentation of proper use and removal of materials/wastes used on the set may exempt the permitting requirement. No staining or residual materials shall be left on-site upon completion of filming permit and closure of hazardous materials permit.

Food and Catering Service: All Food/Catering vehicles must have a current permit to operate. A Los Angeles County health permit may be honored as long as it is current, and the vehicle has been inspected within the last 90 days. Submit a copy of the public health permit, documentation of food handler certification, and a copy of the last inspection conducted. If no inspections have been conducted within the last 90 days, one must be scheduled!

- **Special Note**: "Craft" services do not require a Food/Catering permit if they only offer individual pre-packaged food items in original containers (e.g. chips, candy, soda, nuts, donuts, gum, etc.) and coffee. No food assembly (sandwiches) is permitted! No storage or distribution of potentially hazardous foods (meats, fish, poultry, or dairy products) is permitted without a Food/Catering permit.

- Food/Catering Services shall follow common methods necessary to protect foods from possible contamination (maintain proper food temperatures, keep prepared food items covered, use sneeze guards, etc.) while preparing, storing, and serving foods.

NOT A PERMIT

Permit #S00147424

FOOD OFFICIAL INSPECTION REPORT
CITY OF VERNON HEALTH AND ENVIRONMENTAL CONTROL DEPARTMENT
4305 S. SANTA FE AVE. VERNON, CA 90058
Tel (323) 583-8811 FAX: (323) 588-4320

Date:		Compliance Date:	
DBA			
ADDRESS			
CONTACT		TEL.	
PRGM ELEMENT		SERVICE	
FA NUMBER		TIME IN	TIME OUT

STATUS CODES (I = In Compliance, **O**=Out of Compliance, **N/O**=Not Observed **N/A** = Not Applicable) **COS** = Corrected on-site
. **MIN** = Minor Violation **MAJ** = Major Violation (***See reverse side for Code sections and general requirements that correspond to each violation listed below)***

Major violations pose a threat to public health and must be corrected immediately. **Non-compliance** may warrant closure of the food facility.

RISK FACTORS AND INTERVENTIONS

Employee Health & Hygiene / Demonstration of Knowledge	STATUS	MAJ	MIN
1. Demonstrate acceptable food safety knowledge			
2. Provide a certified food handler for the facility			
Name: Date:			
3. Employees preparing food shall be certified food handlers			
4. Exclude workers with communicable disease from prep area			
5. Assure employee hand washing at appropriate times			
6. Discontinue eating / smoking in the food preparation area			
7. Provide adequate hand washing facilities and supplies			
8. Provide hair restraints to all food preparation workers			
9. Wear gloves (prep of ready to eat foods;employees with cuts,sores)			
10. Provide written SSOP(Sanitation Standard Operating Procedures)			
SEWAGE / LIQUID WASTE DISPOSAL	STATUS	MAJ	MIN
11. Repair, replace or renovate non-functional sewage system And/or components / plumbing			
12. Discontinue illicit discharge into the storm drain system			
13. Discontinue discharging sewage / wastewater onto the ground surface or floor			
14. Properly clean and sanitize contaminated areas or equipment			
TIME AND TEMPERATURE RELATIONSHIPS	STATUS	MAJ	MIN
15. Maintain potentially hazardous **hot foods** at or above 135℉			
16. Maintain potentially hazardous **cold foods** at or below 41℉			
17. Properly reheat food to approved temperatures			
18. Properly cool food to approved temperatures			
19. Properly thaw PHF using approved procedures			
20. Repair or replace as necessary non-functioning equipment			
PROTECTION FROM CONTAMINATION	STATUS	MAJ	MIN
21. Discontinue re-service of returned food			
22. Discontinue storing food items outside the facility			
23. Discontinue adulteration / cross contamination of food			
24. Properly clean and sanitize food contact surfaces / equipment			
25. Properly clean and sanitize tableware / multi-use utensils			
26. Properly wash fruits and vegetables before use			
27. Chlorine (Cl) Quat. Ammonia (QAC) Iodine Heat - _____ ppm / ℉			
FOOD FROM APPROVED SOURCES	STATUS	MAJ	MIN
28. Discontinue the sale/use of food from UNAPPROVED sources			
29. Comply with shellstock / Gulf oyster regulations			
CONFORMANCE WITH PROCEDURES / ADVISORIES	STATUS	MAJ	MIN
30. Comply with SSOP(Sanitation Standard Operating Procedures)			
31. Comply with the HACCP, SSOP and/or variance conditions			
32. Provide a customer advisory for the service of raw or undercooked food			
VERMIN	STATUS	MAJ	MIN
33. Eliminate rodent infestation			
34. Eliminate cockroach infestation			
35. Eliminate insect infestation			
WATER / HOT WATER	STATUS	MAJ	MIN
36. Provide hot / cold running water to: Hand wash: Utensil Wash: Facility:			

APPROVED FOOD HANDLING / STORAGE PRACTICES

FOOD STORAGE	MIN
36. Provide covers to all food / food containers in storage	
37. Store all food items 6" above the floor	
38. Provide approved food storage containers	
39. Discontinue storing food in unapproved areas / structures	
40. Provide monitoring thermometers to food storage areas	
41. Prevent contamination of food items in storage	
42. Discontinue storage or personal items in food storage areas	
FACILITIES	MIN
43. Clean and maintain the floors, walls and ceiling	
44. Repair / replace / renovate damaged floor/ wall / ceiling	
45. Clean and maintain food compartments and shelves	
46. Provide access around storage racks for vermin control	
47. Provide adequate lighting to the facility and food prep. areas	
48. Clean and maintain trash collection containers/areas	
49. Remove rust on refrigeration unit shelves	
50. Provide an approved backflow protection device	
51. Clean and maintain cooking equipment surfaces	
52. Clean and maintain the hood surfaces and components	
53. Repair or replace cooking equipment and ventilation system	
54. Provide a min. 1" air gap between drain lines & the floor sink	
55. Properly seal all openings to prevent vermin entry / harborage	
56. Provide self-closing devices to the doors (restroom / facility)	
57. Provide light shatter shield or shatterproof light fixtures	
EQUIPMENT / UTENSILS / LINENS	MIN
58. Provide ANSI approved food related equipment	
59. Repair or replace damaged / deteriorated equipment	
60. Repair / replace deteriorated cutting boards	
61. Provide monitoring thermometers to cold & hot holding units	
62. Properly store wiping cloths in sanitizing solution	
63. Provide sanitizer test strips for the facility	
SIGN REQUIREMENTS / PERMITS	
64. Obtain a public health operating permit /plan approval	
65. Properly post the required signs (DBA/CPR/restroom/other)	
66. Submit plans for review / approval (equipment / facility)	

67. OTHER VIOLATIONS / NOTES

_____ Pursuant to California Health and Safety Code Sections 114405, 114409, ( ) your permit is hereby suspended and ( ) you are directed to discontinue operation of this facility at once. You have the right to appeal this closure within 15 days by writing to:

Lewis Pozzebon, Director / Health Officer
City of Vernon Health and Environmental Control
4305 S. Santa Fe Ave. Vernon, CA 90058 (323) 583-8811

Received By	Title:	Signature		
Issued By		Telephone	(323) 583- 8811 Ext. _____	Page 1 of

REPRINT

Appointment of Pacific Production Services As Authorized Agent and Representative

I certify that I am a representative of CBS Television Studios, a division of CBS Studios Inc ("Principal") and am authorized to enter into binding contractual agreements on its behalf. I further certify that I am authorized by Principal to appoint other representatives and agents for Principal and to give such representatives and agents authority to enter into and bind Principal to agreements relating to the issuance of and compliance with location film (e.g. theatrical, television, commercial and other motion. picture filming) and still photographic permits, including the permits themselves and any riders to such permits. Acting on behalf of Principal in my capacity as its authorized representative, I appoint Pacific Production Services and it employees and agents ("PPS") as Principal's authorized representatives and agents to apply for location film (e.g. theatrical, television, commercial and other motion. picture filming) and still photographic permits on behalf of Principal through FilmLA, Inc. for any city, county or through any other jurisdictions where FilmLA, Inc. operates, to negotiate, discuss, accept, modify, agree to and bind Principal to the terms and conditions of such permits (including all restrictions and/or community guidelines applicable to any such permit); and to execute such permits on behalf of Principal. Principal understands, acknowledges and agrees that it (and/or its insurer) remains responsible and liable for all obligations imposed by or incidental to any permit or rider issued to Principal signed by any employee or agent of (including any coordinator, runner or messenger used by) PPS. Principal further agrees to comply with the terms and conditions of any such permits and hereby appoints PPS as an authorized representative to facilitate compliance with such terms and conditions following issuance of any such permits and to enter into agreements for Principal with respect thereto. Any person, agency, entity, or organization (including FilmLA, Inc. and any city, county or other jurisdictions where FilmLA, Inc. operates) may rely upon this appointment and need not obtain further authorization for any act described herein. An original or faxed copy of this appointment shall be sufficient, and may be treated as an original for your purposes. The appointment may be revoked by Principal at any time in writing delivered to FilmLA, Inc., but in any case shall expire one (1) year from the date of execution set forth below.

I declare under penalty of perjury under the laws of the State of California that I am authorized to appoint PPS as agent for Principal, and based upon that authority I hereby appoint PPS as Principal's agent as set forth herein.

Date: 1/18/2019

Representative's Signature

Robert Paulsen

Representative's Name (Please Print)

Location Manager

Representative's Title (Please Print)

CBS Television Studios

Name of Principal (i.e. company name) (Please Print)

7333 Radford Ave.,

North Hollywood, California

91605

Principal's Mailing Address (Please Print)

818-255-7370

Principal's Phone Number (Please Print)

Pacific Production Services
Eric Nichols, President
1481 E. 4th St
Los Angeles, CA. 90033
Ph. 323-260-4777 Fx. 323-415-6180

NOT A PERMIT

Vernon Police Officers' Benefit Association

4305 S. Santa Fe Avenue, Vernon, CA 90058

Police Security Service Rates

August 28, 2008

Per City Resolution #7141, the following is a rate structure for all productions that require Police Officers for security when filming in the City of Vernon. A minimum of two officers shall be assigned to each filming location for a minimum of an eight-hour shift. The City Administrator or designee will determine if additional officers will be needed for security services at the time the filming permit application is submitted.

$65.00 per hour (straight time) first 8 hours
$97.50 per hour (time and a half) after 8 hours
$130.00 per hour (double time) after 12 hours

A minimum of 12-hour notice is required for any cancellation. If filming is cancelled with less then a 12-hour notice, the officers assigned will be compensated for 4 hours at $65.00 per hour rate.

The Police Officers will be on duty at the filming start time and will conclude when the filming is completed. The assigned Police Officers shall get paid through lunches and/or dinners.

If you have any questions, please contact the following individuals:

Officer Larry Gaytan (323) 587-5171
VPOBA President

Officer Celestino Chavez (323) 587-5171 ext. 135
VPOBA Treasurer

Or

The Watch Commander (323) 587-5171

Thank You,

Officer Larry Gaytan
VPOBA President

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